



Gold Member Norfish

Spotlight Target Area: Packaging

Having expanded the company's facility in recent years and ever mindful of its impact on the environment, as well as the potential for cost savings, Norfish has strived to adopt more environmentally conscious choices at every turn.

The company became a member of the Origin Green programme in 2016 and is working towards achieving targets set out as part of a comprehensive five-year sustainability plan (2017-2021).

Within the packaging area, 100% of material now used is recyclable, with the company having met its target a year early. Overall, Norfish performed strongly throughout 2020, demonstrating an exemplary performance across a number of additional targets, including the areas of supplier certification, energy, water, and employee wellbeing.

About

Located in the fishing port of Killybegs, Co. Donegal, Norfish Ltd. has consistently innovated since the founding of the company in 1974. Having initially focused production on salted whole and filleted herring, the business has expanded and invested through the years.

Today, Norfish operates a state-of-the-art pelagic production facility and smokehouse, employing a total of 20 people from the local area. The company also offers a diverse product range which includes mackerel, horse mackerel, herring, sprat, blue whiting, smoked coley, haddock, cod and salmon.



Sustainability Programme
GOLD MEMBER
2021

Membership Tier 3

Minimum Origin Green Targets Required Annually = 6

Origin Green Target Areas

Raw Material Sourcing	Supplier Certification	★
	Primary Producer Sustainability Initiatives	
	Packaging	★
Manufacturing Process	Energy/Emissions	★
	Water	★
	Waste	
	Biodiversity	
Social Sustainability	Health & Nutrition	
	Employee Wellbeing	★
	Community Engagement	
	Diversity & Inclusion	

“Norfish is proud to be a member of the Origin Green sustainability programme. We are constantly reviewing our production processes to incorporate sustainable practices into the future development of the company.”

Tony Byrne, Managing Director